

CITRIC ACID ALLERGY MENU

GUEST, SERVER & CHEF PLEASE TAKE NOTE: The guest must take responsibility & communicate their needs accurately to the server & chef to ensure their safety. Please, this must be taken seriously by all involved. The guest, server & chef all must have copies of this menu. We all understand that some allergies are life threatening.

**ONLY ITEMS ON THIS MENU ARE CITRIC ACID FREE
FRIED ITEMS MAY BE CROSS CONTAMINATED**

ENTREMESES

ACEITUNAS Olives, olive oil 4.99 add spicy harissa

ALMENDRAS Marcona almonds, paprika, garlic olive oil, sea salt

TAPENADE DE ESPANA Herbed goat cheese, roasted red peppers, pesto, grilled bread
(order no peppers)

PLATO DE JAMON Y OUESO Serrano ham, sausages, cheeses, fruit, Marcona almonds
available cheese only or meat only **(order no citrus, check chefs chutney & meat)**

SOPA

SOPA DEI DIA Tue-Fri **(ask your server)**

ENSALADA

DE CASA Organic greens, Manchego cheese, onion, pimientos, mango dressing
(order no dressing, peppers)

POLLO FRITO CON FIDEOS Fried breaded chicken, Manchego cheese, tortellini, pimientos, onion,
organic greens, mango dressing tapa or grande **(order no mango dressing, fideos)**

ENSALADA DE LA REMOLACHA Y PALMA- Hearts of palm, roasted beets, pickled carrots, pinenuts, goat
cheese, organic greens lemon herb vinaigrette (Order without palms & vinaigrette)

VEGETARIANO

PATATAS BRAVAS Fried potatoes, aioli, smoky tomato sauce (order no aioli, sauce)

ESPARRAGOS EN SALSA ROMESCO Grilled asparagus, romesco sauce, Marcona almonds, lemon add
sauteed scallops 5.99 (order no romesco, lemon)

TORTILLA ESPANOLA Egg, potato & onion torte, salsa verde (order no salsa verde, peppers)

AJO AL HORNO Whole roasted garlic cloves, roasted red pepper, olive oil
(order no peppers, no skillet)

EMPANADAS Fried onion, garlic & potato filled pastries, aioli, habanero salsa **(order no salsa, aioli)**

FRITOS DE OUESO AZUL Fried blue cheese fritters, red pepper aioli **(order no aioli, peppers)**

CHAMPINONES Sauteed button mushrooms, red wine, garlic, onions, sage butter, garlic

ATU EN ESCABECHE Herb seared Ahi tuna, leek & carrot ribbons, mango coulis, salsa verde
(order no salsa verde)

ANGREJO DEL RIO wild caught crawfish anise mustard cream, roasted red peppers, Manchego Cheese
& corn bread (order no red peppers, corn bread)

GAMBAS ASADAS AL FUEGO Spicy fire roasted shrimp, banana mustard cream, rice **(order no skillet)**

CALAMARITOS FRITOS Fried squid, Serrano ham, pork belly, onion, orange zest, blood orange aioli
traditional grilled style on request (order no orange zest, lemon, aioli)

BANDERILLA DE VIEIRAA Y TOCINO Scallop & pork belly skewer, habanero mango grape chutney
(order no chutney)

CITRIC ACID ALLERGY MENU (CONT)

DEL MAR

GAMBAS AI AJILLO sauteed shrimp, garlic, olive oil, red pepper flakes **(order no pepper flakes, skillet)**

CARNE

MIGAS Sauteed bread, chorizo, pork belly, roasted onion, grapes, fried egg

BISTEC DELOMO Beef tenderloin" grilled med-rare, saffron onions, cherry demi-glace

BISTEC CON PIMIENTA Peppered bistro steak* grilled med-rare, tortellini, Manchego mustard cream
(order no mustard cream, sub rice for pasta)

PAELLA (order ALL paellas no pimientos, lemon, chicken)

Rice casserole, allow 45 minutes to prepare

PAELLA VERDURAS Portabella mushroom, artichoke heart, tomato, pimientos, peas, spinach, onion, garlic, saffron rice

PAELLA VALENCIANA Chicken, chorizo, shrimp, mussels, crawfish, tomato, pimientos, peas, onion, garlic, saffron rice

ARROZ CON POIIO Chicken, chorizo, tomato, pimientos, peas, onion, garlic, saffron rice